



CUVEE « LES PALIS »

'A definite personality ...'



Coming from carefully selected plots the Champagne cuvée Les Palis benefits from careful attention to offer you a champagne full of character. This cuvée is only sold after prolonged aging in cellars to give a better aromatic expression.

TASTING NOTES

Pale gold robe, attractive effervescence with fine mousse. The nose shows scents of apple and citrus fruits, of peach, almond and hawthorn blossom. In the mouth, the champagne shows considerable presence right up to the finish.

SUGGESTIONS

Served as an aperitif, or with grilled or steamed fish, spiny lobster and fine seafood platters.

Serving Temperature: 8 to 10° C (46 to 47° F)

BLENDING	40Chardonnay, 40% Pinot Noir,20 % Pinot Meunier
AGEING	minimum 6 years
DOSAGE	8g/L
STYLE	Brut

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